



USDA Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Template Version 2.07

Voluntary Report - public distribution

Date: 2006/9/5

GAIN Report Number: TW6034

Taiwan

Grain and Feed

Announcement of the First Public Rice Tender 2006

Approved by:

Alan Hallman

American Institute in Taiwan

Prepared by:

Chiou Mey Perng

Report Highlights:

On August 30, Taiwan announced its first public rice tender for 14,000 tons of medium grain rice, with 12,505 tons of brown rice and 1,300 tons of milled rice. The tender is scheduled for September 12 for technical bids and September 14 for price bids. Tender specifications for medium grain milled and brown rice are attached because this is the first time Taiwan tenders for medium grain milled rice and because Taiwan revised its rice standards on September 5, 2005. As a buyer, the Council of Agriculture is requiring that the seller and an independent surveyor certify that the rice is non-biotech.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Taipei [TW1]
[TW]

Announcement of the 1st Public Tender

Taiwan has announced the 1st public tender for 14,000 metric tons of medium rice, 12,505 tons of brown rice and 1,300 tons of milled rice (1,495 tons of brown equivalent). The tender is for 2006 crop rice. The technical bids are scheduled for September 12 while the price bids are set for September 14. All bidding documents and rice samples should be submitted to the Central Trust of China (CTC) by 10:00 a.m. September 12.

Tender No.: GF4-950147

Commodity: 14,000 mt of Medium Grain (12,505 mt on brown and 1,300 mt on milled)

Crop Year: 2006

Technical Tender Date: September 12, 2006

Price Tender Date: September 14, 2006

Delivery Terms: First delivery from November 1 to December 15 for 5,505 tons of brown rice and 1,300 tons of milled rice; second delivery from December 1 to January 14 for the rest 7,000 tons of brown rice.

Specifications Amendments for 2006 Tenders

The tender specifications are based on December 5, 2005 revised Taiwan national standards. See Appendix 1 and 2 for medium grain brown and medium grain milled rice tender specifications. There are two changes on the specifications as follows.

1. Under the new version specifications, discolored kernels are now called "heat damaged kernels", and there are independent columns for "damaged kernels" and "sprouted kernels". Compared to the old version the new specifications are less restrictive. Using specifications for medium brown grain as an example, discolored and sprouted kernels combined were at 2 percent at maximum under the column of "total damaged kernels", whereas the maximum with the new specification is 2 percent of damaged kernels and additional allowance of 0.2 percent of heat damaged kernels and 0.3 percent of sprouted kernels.
2. However, the new specification is more restrictive on the whole kernels because of the revised definition of "broken kernels". Under the new version, kernel length must be longer than three-fourth of the average 30-kernel for the kernels to be considered whole kernels. The old version specified two-thirds of the average 30-kernel length.

Two certificates of non-GMO rice issued by the U.S. supplier and an appointed independent surveyor are new requirements for 2006 public sector rice imports. The new requirement of a non-GMO certificate is partially due to the August 2006 GM rice issue.

Appendix 1: Type and Quality Specification of Imported Medium Grain Brown Rice (attachment 3 to the tender invitation GF4-950147)

1. Type:
 - (1) Medium grain brown rice.
 - (2) Length of kernel: 5.51~6.60 mm, the ratio of length to width of whole kernel: 2.1~3.0.Method of test for length and shape: randomly sample **30** kernels from sound kernels, measure the length and width of each kernels, then take the average of the measurement. The weight percentage of out of length standard kernels must be under 10%.
2. Quality Specification:

Maximum Limit										Minimum Limit
Moisture	Impurities	Broken kernels	Damaged kernels	Heat damaged kernels	Sprouted kernels	Immature kernels (include Rice screening)	Off-type kernels	Chalky kernels	Paddy	Degree of freshness (PH value)
.
14.5	0.2	3	2	0.2	0.3	8	1	3	0.2	6.7

Notes 1. Product shall not contain insect, insect eggs or residues, and the characters should meet the sanitary standards for general foods which were announced by the department of Health.

2. The characters of appearance should be in accord with that of original sample or be even better.

Definition.

Characters of appearance: Thickness of bran, the shape of kernel, color, luster, gloss, fullness, even distribution, hardness, damaged, chalky, etc.

Impurities. The materials which pass through 1.7 mm sieve or which are remained on the sieve other than rice kernels.

Broken kernels. Kernels of rice which are more than one-fourth and less than three-fourth of the average length of 30 kernels.

Damaged kernels. Whole or broken kernels of rice which are distinctly damaged and deteriorated by moist, fungus and insect, or any other reasons. Include fungus and insect damaged kernels, fissure and cracked kernels, abnormal kernels, rusty kernels etc ,exclude heat damaged kernels.

Heat damaged kernels: Whole or broken kernels of rice which are discolored to yellow or darker owing to by microbiological heating.

Sprouted kernels. Kernels start sprouting or have the trail. Include rotten-germ kernels.

Rotten-germ kernels. Kernels of rice which of plumule has discolored and rotten.

Immature kernels (include Rice screening). Kernels which are unripe and/or undeveloped.

Off-type kernels. Kernels which are not the designated type.

Chalky kernels. Whole or broken kernels of rice which are one-half or more chalky.

Appendix 2: Type and Quality Specification of Imported Medium Grain White Rice
(Attachment 3-1 of tender invitation GF4-950147)

1. Type:

(3) Medium grain white rice.

(4) Length of kernel: 5.51~6.60 mm, the ratio of length to width of whole kernel: 2.1~3.0.

Method of test for length and shape: randomly sample 30 kernels from sound kernels, measure the length and width of each kernels, then take the average of the measurement. The weight percentage of out of length standard kernels must be under 10%.

2. Quality Specification:

Maximum Limit									Minimum Limit
Moisture	Impurities	Broken kernels	Damaged kernels	Heat damaged kernels	Off-type kernels	Chalky kernels	Brown rice	Paddy	Degree of freshness (PH value)
.
14.5	0.1	5	1	0.1	1	5	0	0	6.5

Notes: 1. Product shall not contain insect, insect eggs or residues, and the characters should meet the sanitary standards for general foods which were announced by the department of Health.

2. The characters of appearance should be in accord with that of original sample or be even better.

Definition.

Characters of appearance: The degree of bran has been removed, the size of kernel, uniform, chalky, luster, etc.

Impurities. The materials which pass through 1.4 mm sieve or which are remained on the sieve other than rice kernels.

Broken kernels. Kernels of rice which are more than one-sixth and less than three-fourth of the average length of 30 kernels.

Damaged kernels. Whole or broken kernels of rice which are distinctly damaged and deteriorated by moist, fungus and insect, or any other reasons, exclude heat damaged kernels.

Heat damaged kernels: Whole or broken kernels of rice which are discolored to yellow or darker owing to microbiological heating.

Off-type kernels. Kernels which are not the designated type.

Chalky kernels. Whole or broken kernels of rice which are one-half or more chalky.